

Attorney Docket No.: F3315(C)
Serial No.: 10/664,101
Filed: September 17, 2003
Confirmation No.: 3698

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of the Claims:

Claim 1. (Currently Amended): A frozen aerated product having an overrun of between about 10% and about 250% and a pH, when melted, in the range from about 3.5 to about 5.2, comprising:

- i) water;
- ii) 0 to about 20 w/w% fat
- iii) 0.25 to about 20 w/w% milk solids containing proteins and lactose but not fat;
- iv) 0.05 to about 1.5 w/w% soluble dietary fibre and 0.1 to about 5 w/w% insoluble dietary fibre;
- v) 0.1 to about 35 w/w% sweetener;

wherein the composition contains no additional stabilizers and no additional emulsifiers; and

wherein the frozen aerated product shows a resistance to meltdown and to serum leakage for extended periods of time as determined by having a meltdown initiation time greater than about 120 minutes when measured at 20° C; and

wherein the frozen aerated product is made by a process that includes either of the following steps:

- a) adjusting the pH of a fruit and/or vegetable puree to a value above an isoelectric point of any protein to be incorporated into the frozen aerated product followed by;

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producing a premix comprising fat, milk solids not fat, sweetener and about 5 to about 80 w/w% of said pH adjusted fruit and/or vegetable puree followed by; homogenizing and pasteurizing said premix; or

b) homogenizing and pasteurizing a premix comprising water, fat, milk solids not fat and sweetener, cooling the pasteurized premix and adding to said premix a fruit and/or vegetable puree containing sufficient soluble and insoluble fibre to provide the necessary soluble and insoluble fibre in the frozen aerated product.

Claim 2 (original): A frozen aerated product according to claim 1 wherein the soluble dietary fibre and the insoluble dietary fibre are derived from fruits or vegetables.

Claim 3 (original): A frozen aerated product according to claim 2 wherein the soluble dietary fibre and the insoluble dietary fibre are derived from one or more fruit purees, one or more vegetable purees or mixtures thereof.

Claim 4 (original): A frozen aerated product according to claim 1 comprising about 0.1 to about 1.2 w/w% soluble dietary fibre and about 0.2 to about 2 w/w% of insoluble dietary fibre.

Claim 5 (original): A frozen aerated product according to claim 1 comprising about 0.2 to about 1 w/w% soluble dietary fibre and about 0.3 to about 1 w/w% of insoluble dietary fibre.

Claims 6 – 19 (cancelled)

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Claim 20 (previously presented): A frozen aerated product according to claim 1 wherein the milk solids comprise skim milk powder present at a level of 4 to 6.5 w/w%.

Claim 21 (currently amended): A frozen aerated product according to claim 1 wherein ~~the frozen aerated product shows a resistance to meltdown and to serum leakage for extended periods of time as determined by having a meltdown initiation time greater than about 120 minutes when measured at 20° C_~~the meltdown initiation time is greater than 180 minutes.

Claim 22 (cancelled)

Claim 23 (New): A frozen aerated product having an overrun of between about 10% and about 250% and a pH, when melted, in the range from about 3.5 to about 5.2, comprising:

- i) water;
- ii) 0 to about 20 w/w% fat
- iii) 0.25 to about 20 w/w% milk solids containing proteins and lactose but not fat;
- iv) 0.05 to about 1.5 w/w% soluble dietary fibre and 0.1 to about 5 w/w% insoluble dietary fibre;
- v) 0.1 to about 35 w/w% sweetener;

wherein the composition contains no additional stabilizers and no additional emulsifiers;

wherein the frozen aerated product shows a resistance to meltdown and to serum leakage for extended periods of time as determined by having a meltdown initiation time greater than about 120 minutes when measured at 20° C; and

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wherein the frozen aerated product is made by a process that includes the steps of adjusting the pH of a fruit and/or vegetable puree to a value above an isoelectric point of any protein to be incorporated into the frozen aerated product followed by; producing a premix comprising fat, milk solids not fat, sweetener and about 5 to about 80 w/w% of said pH adjusted fruit and/or vegetable puree followed by; homogenizing and pasteurizing said premix.